



*M*enu packages are custom tailored for each event, especially ones requiring dietary needs. All crepes are made in direct view of the customer and take less than 2 minutes to prepare (provided ample power is available).

SWEET *menu options*

Sweet crepes are made with organic flour with a hint of vanilla. Gluten-free batter is available upon request.

Classic Sweet Options

BLUE PRINT

Melted butter, natural cane sugar

CITRON

Melted butter, freshly squeezed lemon, natural cane sugar

COCO LOCO

Creamy hazelnut chocolate, freshly sliced bananas, toasted coconut flakes

FRAISE AMOUR

Freshly sliced strawberries, hazelnut chocolate

DULCE DE LECHE

South American caramelized milk-based spread

S'MORE

Creamy hazelnut chocolate, jet-puffed mini-marshmallows, crumbled cinnamon graham crackers

✔ Vegetarian Option

Specialty Sweet Options

CARNIVALE

Creamy hazelnut chocolate, freshly sliced bananas and strawberries

BANOFFEE PIE

Freshly sliced bananas, dulce de leche, crumbled amaretti cookies

STRAWBERRY PATCH

Freshly sliced strawberries, powdered sugar, freshly squeezed lemon, whipped cream

SAVORY *menu options*

Savory crepes are made with part organic buckwheat. Gluten-free batter is available upon request.

Classic Savory Options

MONSIEUR

Country ham, shredded cheddar cheese, sautéed garlic mushrooms

JEAN'S DIJON

Honey-roasted turkey, imported gruyere cheese, arugula, drizzled with dijon mustard

FARMER JOE ✔

Arugula, shredded cheddar cheese, plum tomatoes, sautéed garlic mushrooms, basil pesto

MARGHERITA ✔

Shredded mozzarella, plum tomatoes, arugula, tomato basil sauce, cracked black pepper

Specialty Savory Options

BOMBAY DHABA

Tandoori marinated roasted chicken, fire roasted red peppers, freshly chopped cilantro, curry aioli

DA VINCI

Lemon herb roasted chicken, shredded mozzarella, plum tomatoes, basil pesto

SAMOSAS ✔

Spiced potatoes, green peas, crispy noodles, cilantro sauce, tamarind chutney



CATER WITH US
INDOOR CREPE STATIONS + CREPE TRUCK

INQUIRE *today*

For pricing information and booking, please complete the appropriate event inquiry form (stations or food truck) located on our website. Once submitted, a member of our catering team will contact you within 24 hrs.

CREPEAMOUR.COM

CATERING INFORMATION

catering@crepeamour.com
202-779-1500

STOREFRONT LOCATION

Crepe Amour
407 Maple Ave East
Vienna, VA 22180
703-537-0083



Featured on the
COOKING
CHANNEL



Enjoy a unique catering experience with our live crepe stations or award-winning food truck (formerly Crepe Love). In addition to being a successful creperie and cafe (est. 2010), we are a fully licensed and insured catering company with over 8 years of crepe catering experience. Our Fairfax County Health Department licensed depot/central kitchen is located in Vienna, VA with our iconic storefront - Crepe Amour.

From intimate gatherings and celebrations, to high-end corporate events and charity galas, we strive to provide an unparalleled service.

INDOOR *crepe stations*

Our culinary team can provide exceptional quality and artisanal flair using our popular crepe station setup. The compact tabletop setup is ideal for gatherings ranging from 20 to 300 guests. If required, multiple stations can be configured with a variety of sweet & savory menu offerings.

Our standard two griddle setup is operated by a minimum of two crepe chefs. All menu packages include **unlimited crepes made-to-order** during the selected service duration.



RECOMMENDED SERVICE DURATIONS

30-50 guests	1.5 hours
50-100 guests	2 hours
100+ guests	3 hours



OUR *clients*

Our client base keeps growing mainly by word-of-mouth. Below is a list of some of our recent clients - several of which are industry leaders requiring an elite level of service, quality and experience.

- Presidential Inaugural Committee (Obama 2012)
- Central Intelligence Agency (CIA)
- US State Department - FSI
- Embassy of New Zealand
- John F. Kennedy Center for the Performing Arts
- The Washington Post
- Washingtonian Magazine
- Capital One
- Navy Federal Credit Union
- Wells Fargo Advisors
- Mastercard
- GlaxoSmithKline (GSK)
- Pfizer
- Equinox Luxury Fitness Club

OUR *clients* (continued)

- PricewaterhouseCoopers (PwC)
- McKinsey & Company
- Deloitte
- Booz Allen Hamilton
- Accenture
- Fannie Mae
- MicroStrategy
- Cvent, Inc.
- Oath (AOL)
- Salesforce.com, Inc.
- Oracle
- Dell EMC
- Celebrity Cruises
- National Automobile Dealers Association (NADA)
- Carfax
- Porsche AG
- NV Homes
- Hilton Worldwide
- Kaiser Permanente
- INOVA
- Walter Reed National Military Medical Center
- WeddingWire
- Georgetown University
- George Washington University
- The Catholic University of America
- Fairfax County Public Schools
- Arnold & Porter LLP
- WilmerHale
- Vornado
- Bozzuto
- Sodexo USA
- Whole Foods Market



FOOD *truck*

Voted twice as DC's Best Food Truck, our truck continues to be one of the cleanest and most loved DC food trucks serving the DMV area since 2012. It is ideal for outdoor events and large attendance private caterings with over 150 guests. The all-electric/no-propane truck is safe near residences, offices, schools and government facilities.

The brightly-lit stainless steel interior and wide service window allow guests to enjoy an open kitchen view and the artistry of crepe making.

CORPORATE *events*

Our attention to detail and style of execution has allowed us to serve some of the top companies in the area. It would be an understatement to say that some of our corporate clientele call us back every year for their annual engagements. Their trust in us continues to build our credibility since the day we started.

- Executive Board Meetings
- Brunch Meetings
- Employee Appreciation
- Social Hour
- Black-Tie Galas
- Product Launch & Releases
- Holiday Parties
- Staff Outings/Picnics
- New Hire Orientations
- Tradeshows
- Training Seminars
- Grand Openings

WEDDING & LIFE *events*

Looking for a memorable touch from the culinary side? Here are some of the ideal scenarios for our indoor crepe stations (or even food truck). Our reputation and capabilities allow us to work in both casual and luxurious upscale settings including some of the top hotels and wedding venues.

- Ceremonies
- Cocktail Hour
- Receptions
- Mimosa Brunches
- Bar & Bat Mitzvahs
- Baby Showers
- Bridal Showers
- Engagement Parties
- Post-wedding Brunches
- Farewell & Retirement Parties
- Birthday Parties (all ages)
- Graduations